



Restaurant Week Menu

Starters

BEET AND GOAT CHEESE SALAD

*Red Beets, Honey Chevre Cheese, Shaved Fennel,
Pistachios, Cara Cara Oranges*

EGGPLANT STACKERS

*Thick Cut, Locally Sourced Eggplant, Deep Fried over Spicy Pomodoro
Sauce with half a Burrata cheese ball on top*

BURRATA

Heirloom Tomatoes, Roasted Peppers, Crispy Prosciutto, EVOO

CALAMARI FRITTO

Aged Pomegranate Balsamic, Frisse, Belgium Endive, Herb Vinaigrette

WHITE TRUFFLE AND PARMESAN FRITES

Served With Roasted Garlic Aioli And Shaved Parmesan

STEAMED PEI MUSSELS

Garlic, White Wine Cream Sauce, Fennel, and a Grilled Baguette

Entrees

RISOTTO DU JOUR.

Ask Your Server For Today's Creation

GEMELLI

*Italian Sausage, Broccoli Rabe, Heirloom Tomatoes,
Crushed Red Peppers, Kalamata Olives, EVOO*

TAGLIATELLE BOLOGNESE

Veal, Beef, Pork in a Pomodoro Sauce

BRAISED SHORT RIB RAVIOLI

Wild Mushroom Broth, Italian Parsley, White Truffle Oil, and Parmesan

WILD MUSHROOM ORECCHIETTE

*Shiitake, Oyster, and Cremini Mushrooms, Cavolo Nero, Cherry Tomatoes,
Parmesan Drizzled With White Truffle Oil*

CHICKEN MILANESE

Baby Arugula, Tear Drop Cherry Tomato Salad, Shaved Parmesan

FAROE ISLAND SALMON

Israeli Cous-cous, Vichyssoise, Melted Leeks

ROASTED PORK TENDERLOIN

Served with Garlic Mashed Potatoes, Haricot Verts, Blackberry Gastrique

GRILLED HANGER STEAK

Roasted Potatoes, Asparagus, Rosemary Cabernet Demi Glaze

Dessert

CHEF'S CHOICE

Ask your server for our daily selection

Please Let Your Server Know Of Any Allergies or Food Restrictions

There will be a 3.5% non-cash adjustment added to all transaction made via debit or credit card

A service charge of 20% will be added to the check for parties of 8 or more



Drink Menu

Signature Cocktails

Charles St. Old Fashioned / 14

Bourbon, Bitters, Luxardo Cherry Juice, Torched Orange Peel, Cherry

Purple Martin Martini / 15

Empress Gin, Elderflower, Black Grape Bitters, Lemon, Egg White Froth, Topped with Lavender Spray

Union St. Sour / 15

Grey Goose Pear Vodka, Pear Nectar, Fresh Lemon & Lime Juice

Clinton St. On Fire / 15

Muddled Cucumber & Jalapeño, Mezcal Tequila, Lime, Agave

Mason St. Mule / 14

Fig Infused Vodka, Fresh Lime Juice, Ginger Beer

Railroad Ave. Refresher / 14

Rum, Peach Puree, Mint, Lime, Topped with Club Soda

Goodwill Margarita / 15

Muddled Strawberry & Basil, Tequila, Lime, Agave

Brescia Waytini / 14

Vodka, Muddled Orange, Pineapple, Orange Bitters, Egg White Froth

Nite Rose on 17K / 15

Muddled Cucumber & Blackberries, Vodka, Lemon, Agave

Wine by the Glass

White

104 Pinot Grigio (Italy) / 10

130 Chardonnay (Carmel Road, California) / 10

160 Sauvignon Blanc (Crossings, New Zealand) / 10

161 Sauvignon Blanc (Kim Crawford, New Zealand) / 13

180 Rose (Marius, France) / 10

224 Riesling (Brotherhood Winery) / 10

228 Moscato (Voga, Lombardy, Italy) / 10

200 White Blend (Dalila Bianco, Sicily) / 11

223 Prosecco (Benvolio Split, Italy) / 11

Red

251 Cabernet (Josh, California) / 11

290 Merlot (Cartlidge & Brown, California) / 10

300 Pinot Noir (Murphy Goode, California) / 10

350 Malbec (Antigal Uno, Argentina) / 13

373 Montepulciano D' Abruzzo (Morus, Italy) / 11

374 Chianti Classico (Querceto, Italy) / 11

470 Ripasso (Valpolicella, Italy) / 12

Beer

Draft

Blue Moon / 7

Kona Big Wave Golden Ale / 8

Newburgh Mega Boss Ipa / 8

Stella Artois / 7

Sam Adams "Seasonal" / 8

Mill House Stout / 8

Bottled

Angry Orchard Cider / 5.50

Bud Light / 5

Budweiser / 5

Coors Light / 5

Corona / 5.50

Nutrl / 7

Heineken / 5.50

Michelob Ultra / 5

Heineken / 5.50